

August 26

MORE BIG FARES.

Two Gloucester Seiners Reached T Wharf This Afternoon.

Schs. Slade Gorton and Arcadia the Fortunate Crafts.

Two fine fares of mackerel arrived at Boston this afternoon, the fortunate craft being schs. Slade Gorton, Capt. George Heckman, with 20,000 fresh ones and sch. Arcadia, Capt. Anson Leman with 15,000 fresh in count. The fish are selling at 13 1-2 cents apiece.

Sch. Kentucky arrived there from here with her big fare but had not begun to take them out and may hold over until tomorrow.

Both the Arcadia and Slade Gorton sailed from here Monday and so have made very quick trips. They got their fish off Sankaty Head, near where the Kentucky got her haul.

In addition to their fresh mackerel, the Arcadia has 50 barrels of salt mackerel and the Slade Gorton 6 barrels salt.

A telephone message at 2.30 o'clock from T wharf, Boston, states that two or three more fresh mackerel fares have just arrived.

Schs. Edna Wallace Hopper, Shenandoah and Lucania made hauls at same time schs. Arcadia and Slade Gorton made theirs.

Bankers Seeking Bait.

Four American bankers were at Torbay August 17, and squid having struck in, a supply of bait was being obtained.

The great number of 60 bankers were at Bay Bulls August 18, in quest for squid bait, of which there was very little to be had. It is expected that these much sought for and very necessary little fish will soon be in abundance on the shores.—St. John's, N. F., Herald.

August 27

WORRIED ABOUT THE SMELL.

Portland Paper Thinks Dogfish Glue Factories Would Be Offensive.

The Portland Express has the following to say editorially on the matter of Canada building factories to convert dogfish into glue and fertilizer:

"The Canadian government has taken the initiative toward exterminating the dreaded dogfish which are doing as much harm among the maritime province fishermen as they are along the New England coast. Bounties, it judges, would not be sufficient inducement, so the Minister of Marine and Fisheries has decided to build three glue factories. These will cost \$27,000 and will handle offal and dogfish. The fishermen will be paid a good price and the results to them at least are expected to be gratifying.

"This may be the proper solution of the dogfish problem and we shall watch Canada's experiment with much interest. At the same time we cannot but remember those fragrant days when the porgy factory flourished in Maine and a wave of sympathy goes out to those Canadian residents who may happen to have their abode near these proposed glue factories.

"Those who have ever been on the lee side of a Maine porgy factory will undoubtedly be filled with reminiscences. Take one hundred of those porgy factories, add all the bad odors known, and then you have a faint conception of a healthy glue factory doing business. We fear the remedy will be worse than the evil."

August 27

RAW FISH AND WASABI.

An Appetizing Dish That Is a Favorite in Japan.

Not so well known among the occidentals as soy sauce, but of equal merit as an appetizer, is wasabi. Its use is universal in Japan. It serves the same purpose that horseradish does on occidental tables, but is less acrid.

My own introduction to wasabi was unique. I count among my most pleasing experiences in this sunrise land my meeting with Tunio Yano, novelist and diplomat. And not the least item in my debt of gratitude to him is that he taught me to appreciate my raw fish and wasabi. Mr. Yano has been the mikado's ambassador to China and other lands. One night at the Nippon club he led up to a delicate subject on the menu with much diplomacy. He finally got my assent to the statement that a cosmopolitan appetite is one of the distinguishing marks of cultivated travel. Then he passed me raw fish!

I confessed that I was willing to be a stick in the mud or any other variety of silurian rather than take place with the international elect by eating such a dish. My host, however, was painfully insistent, finally adding that with raw fish they, of course, ate wasabi. Now, I did not have even a vague notion of what this might be, but with that raw proposition before me it was comforting to know that at least it was to be diluted with something. I conjured up an experience in taking castor oil ambushed under sherry and sarsaparilla, which, while not a beverage one would grow to crave, might have been worse. I figured out also that with my gaucheries with chopsticks I might manage without exciting suspicion to drop the fish before the fatal moment, and eat only the mysterious wasabi. But whether through cowardice or courage I cannot say, fish and relish made quick and simultaneous journey to my reluctant palate, and in the never to be forgotten instant there flashed into my consciousness the undeniable truth that in all my occidental years I had been denied one of the most savory dishes in the world. Charles Lamb's Chinaman had jubilant delight over his first taste of roast pig, but that is a degraded passion compared with an Anglo-Saxon's initial ecstasy over an oriental morsel of raw hamdsu garnished with the appetizing roots of Eutrema wasabi. All honor to triumphant agricultural Japan, and may this far eastern member of the mustard family take deep root and spread and flourish in my native land!—Harold Boice in Booklovers' Magazine.

DAILY TIMES FISH BUREAU.

To-day's Arrivals and Receipts.

Sch. Dauntless, Maine coast, 40 bbls. salt mackerel.

Sch. Angilena, seining.

Sch. Hattie M. Graham, Maine coast, seining.

Sch. Kernwood, seining.

Sch. Sylph, Rips.

Sch. Albert Willard, via Boston.

Sch. Pinta, seining.

August 27 Today's Fish Market.

Board of Trade prices for salt and fresh fish:

Salt fish, handline Georges cod, \$4.25 per cwt. for large, \$3.50 for medium; trawl Georges cod, \$4.00 for large, \$3.25 for medium; trawl Bank cod, \$3.37 1-2 for large, \$3.00 for medium; hake, \$1.25; pollock, \$1.25; haddock, \$1.75; large cusk, \$2.50.

Fresh fish, large cod, \$2.00; medium cod, \$1.62 1-2; all cod caught to the eastward of La-Have bank, \$1.75, medium \$1.37 1-2; cusk, \$1.50 haddock, \$1; hake, 85 cts.; pollock, 70c Bank halibut, 10 cts. per lb. for white and 8 cts. for gray.

Rips cod, \$4 for large and \$3.30 for medium.

Georges salt mackerel, \$16.25 per bbl.

Bay of Fundy, salt mackerel, \$15.75 per bbl.

Rips salt mackerel, \$15 per bbl.

Shore haddock (so split), \$1.10 per cwt.

Fresh mackerel, 11 cts. each.

Boston.

Sch. Edward A. Rich, 4000 cod.

Sch. Pythian, 60 swordfish.

Mackerel Notes.

The New England catch of salt mackerel to date is 25,500 barrels against 28,200 last year at this time.

The fresh mackerel catch to date is 43,800 barrels against 55,000 barrels at this time last year.

Sch. Annie Greenlaw was at Portland Thursday.

The following netters were at Portland Thursday; Midgen, 250 fresh mackerel; Alice, 140; Laughing Waters, 300; Vesta, 400; Wodan, 180; Helen D. Lane, 600.

Schs. Gossip and Rebecca are reported to have made hauls of mackerel off Sankaty Head Thursday.

Sch. Viking, which was at Boston yesterday with 2200 fresh mackerel, got them from sch. Nourmahal. The latter got a good haul and had trouble with her seine. The crew of the Viking helped the Nourmahal's men and Capt. Parsons rewarded them with a dory load of mackerel.

The fare of sch. Leander F. Gould sold to Parmenter & Co. at \$15 per barrel.

ON THE CAPE SHORE.

Mackerel Reported To Have Struck In There Again.

Nets at Terrance Bay Took 20,000 Fish on Wednesday.

The Halifax Chronicle of Thursday has the following interesting mackerel news:

"Mackerel have struck in again along the shore, and if the weather holds fine it is expected that some big hauls will be made. Word was brought to the city yesterday afternoon that a large stop had been made at Terrance Bay. It is estimated that there are between 15,000 and 20,000 fish in the nets. The steamer Ralph E. Smith was at once despatched to the Bay to bring the fish to the city.

"There are good signs of mackerel along the coast, particularly in the vicinity of Chebucto Head and thereabouts. Yesterday morning about one hundred fish were taken at Portuguese Cove. The weather at the present time is most favorable and the fishermen will no doubt take advantage of it."

Ten American seiners were cruising off Sydney light Wednesday.

The Dominion Fish Bureau for Wednesday reports mackerel plentiful off Canso and schooling freely and hooking freely at D'Escoisse.

The big fresh fares of schs. Margie Smith and Grayling sold to John Nagle & Co. at 11 cents each.

Sch. Lucania, at Boston today with 15,000 fresh mackerel, as previously reported, had also 120 barrels of salt mackerel.